



September 5, 2015

Andrew & Williamson Fresh Produce - Salmonella Class 1 Recall

At a Glance: On September 4, 2015, Andrew & Williamson Fresh Produce voluntarily recalled all cucumbers sold under the "Limited Edition" brand label from August 1 through September 3, 2015 because they have been linked to an ongoing Salmonella outbreak. The cucumber is often referred to as a "slicer" or "American" cucumber. It is dark green in color and between 7-10 inches in length. These cucumbers are shipped in a black, green, yellow, and craft colored carton, which reads "Limited Edition Pole Grown Cucumbers." The labeling on the cases indicates the product was grown and packed by Rancho Don Juanito in Mexico. **Domestically produced cucumbers are not believed to be involved in this outbreak.**

According to the Centers for Disease Control and Prevention (CDC), illnesses dates range from July 3 to August 26, 2015 and age range from less than 1 year to 99, with a median age of 13; 54% of ill people are children younger than 18 years; 57% are female and 33% report being hospitalized. One death was reported from California. Several Health Department officials are working with federal officials on the outbreak investigation but the investigation is ongoing.

All US Foods cucumber suppliers are aware of the outbreak and are checking their shipments. US Foods notified affected divisions and customers already but additional Recalls and notifications may continue as this situation evolves so, be aware and look out for multiple recalls notifications.

The Issue: Salmonella is a bacterium that can cause diarrhea, fever, and abdominal cramps usually within 12-36 hours after exposure. The very young, seniors, and persons with weak immune systems are the most susceptible to food borne illness. Always consult a health care professional if you believe you have contracted a food borne illness.

Am I Impacted? US Foods' number one priority is to notify any customer impacted by a recall. As US Foods becomes aware we are affected, our distribution centers will begin to contact affected customers immediately. If you purchased a recalled product from us, you have already been contacted or will be contacted shortly. If you purchased cucumbers elsewhere, check with your supplier.

What You Can Do:

- Avoid eating or serving any recalled products
- Do not use any of these products as ingredients in recipes, even if cooked.
- Discard the recalled product in a manner that prevents others from eating them
- Persons who think they may have become ill should consult their health care providers
- Review your own internal recall procedures- does your staff know what to do if they receive notice that a product is being recalled? Typically only specific brands and lot codes are affected.
- Purchase from a company with a robust recall program that can keep you aware of recalls
- Help us serve you better. Provide your distribution center with a valid email address so we may provide you with recall information faster.

US Foods Policy: This *Fast Facts* is based on the best available information when written. Recalls can be expanded or impact additional product as suppliers verify their own supply chains. An updated Fast Facts will be provided if new information becomes available. US Foods will only contact customers IF they purchased recalled products from us.

For more information:

<http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm461317.htm>

<http://www.cdc.gov/salmonella/>

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